



KELSEY'S
MAKE-AND-BAKE HOLIDAY

breakfast CASSEROLE

“On Christmas morning, my siblings and I would sit on the stairs and look down at the tree and the gifts under it. After what felt like an eternity, my mom and dad would wake up to preheat the oven. Once the breakfast casserole was in the oven, we would all sit down in the living room, my parents would watch us open gifts. By the time everything was opened, the breakfast casserole would be ready to come out of the oven!”

— Kelsey, Strategy Team

YIELD: 6-8 servings

INGREDIENTS

- 8 large eggs
- 1 cup milk
- 6 oz shredded Colby Jack cheese
- 1 lb spicy ground sausage
- Roughly 6 frozen hashbrown patties

MATERIALS

- 8x8 glass baking dish (or foil pan for gifting)
- Large mixing bowl

INSTRUCTIONS

1. Preheat oven to 350° F.
2. Line the bottom of an 8x8 glass baking dish with frozen hashbrown patties, break them in half to fill empty gaps.
3. Brown and drain the grease from your ground sausage and crumble over the hashbrown patties.
4. In a large bowl, mix your eggs and milk together and pour over the top of the hashbrowns and sausage.
5. Bake for 45 minutes to 1 hour, in the last 12 minutes of cooking, top with shredded cheese.

TIPS AND TRICKS

Best prepared the night before & refrigerated for an easy Christmas morning breakfast. This recipe was made for picky eaters, but add your favorite veggies, herbs or spices to the mix. Replace the sausage with bacon to meet your cravings!